

Brunch Food Menu

STARTER (*Sharing*)

INSALATA LUCIA'S (V, M, TN)

grilled peach, white & green asparagus, soncino, rocket leaves, pine nuts, blood orange dressing

BURRATA (V, D, M, SP)

italian burrata 150gr, marinated heirloom tomatoes, basil oil, modena balsamic vinegar

CARPACCIO DI MANZO (D, M, SP, R)

seared wagyu beef, rocket leaves, parmesan cheese, balsamic vinegar dressing

PARMIGIANA (V, G, D)

DI MELANZANE

deep fried aubergine, tomato sauce, mozzarella, parmesan cheese, basil

FRITTO CAPRITANO (G, SF, E, D, M)

baby squid, prawns, zucchini, spicy tomato sauce

MAIN COURSE (*Sharing*)

PIZZA MARGHERITA (V, G, D)

san marzano tomato sauce, buffalo mozzarella, grana padano, fresh basil, extra virgin olive oil

RISOTTO AI FUNGHI (V, C, G, D)

E TARTUFO NERO

carnaroli rice, mixed wild mushrooms, butter, parmesan cheese, fresh black truffle

GAMBERONI ALLA GRIGLIA (SF, SP)

grilled tiger prawns, italian tomatoes salmoriglio, charred lemon

POLLO IN CASSERUOLA (C, D)

roasted chicken supreme in casserole, artichokes, new potatoes, baby carrots, butter and rosemary jus

PATATE FRITTE (V, G, D)

hand-cut fries, parmesan cheese

DESSERT

PICCOLA PASTICCERIA ITALIANA (V, G, E, D, TN)

Selection of Mini Italian Pastries

tiramisu classico, cannoli siciliani, capri lemon tart, pastiera napoletana

(V) Vegetarian - (C) Celery - (G) Gluten - (SF) Shellfish - (E) Egg - (F) Fish - (L) Lupin - (D) Dairy - (M) Mustard

(PN) Peanuts - (TN) Tree Nuts - (SE) Sesame - (SO) Soya - (SP) Sulphites - (R) Raw

Consumption of raw or undercooked meat, poultry, seafood and eggs may increase your risk of foodborne illness.